

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XWWO

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

72 / 11/1	/ <b>B</b> T		-								
Establishment Name  Subman (Florids Kirbs, Market, 100)  Establishment Address (number and street, city, state, zip code)							Telephone Number	Date of Inspection (mm/dd/yr)  PERMIT #			
Establishment Address (number and street, city, state, zip code)  7.4 Highlander Point Dr. Flyds Korks, IN 47119								12/14/	2019	1.1-2.18	
704 H	<u>ighlmdw</u>	Point	Dr. f	1yls K	hold, in	47119		205 200 8480			<u>                                     </u>
Owner							Purpose:	Follow-	up Relea	se Date	
Bhyandra Pakl Owner's Address							Routine	No 10 2mg			
Owner's Address							2. Follow-up	Summary of Violations:			
5-334 S. Main St. Eminera, KY 40019							3. Complaint	Dannia	y ox violatio		
Person in Charge								(X)	NC <u>8</u>	$\sim$	
1 Katu Such							4. Pre-Operational	10 <u>.0</u>	_ NC/Q	L ROS	
Responsible Person's E-mail							5. Temporary	Menu Ty	pe (See back	k of nacel	
								6. НАССР	1410llu 1)	po (see ouch	, oj pugej
Certified Food Manager							7. Other (list)		/ .	_	
Katic Soch (4/9/20)								12	<sup>2</sup> .X_3	_45	
١٨٨٢	)+L IN	14/4	[20]			_		<u> </u>	_		
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"											
• VIOLATIO	ON(S) REPE	ATED FRO	OM PREVIOU	S INSPECT	TIONS ARE I	DENOTED IN	THE "SI	UMMARY OF VIOLATIONS".	AND IN THE	NARRATIVE	BELOW AS "R"
Section#	C/NC	R			<del>-</del>	Narra					
Section	Circo				<del>_</del>	Maria	-			10 Be Co	orrected By
				, ,					·		
		/	N. vid	wins.							
							_				
				•							
	ļ .										
			,FM .	remid	ک. لی	4/2	0	expirating			
	ļ		,		<u>`</u>						
		<u> </u>		· · · · · ·					·		
		L									
				<u> </u>						<del> </del>	
	ļ										
											i
		<del></del>		· · · · · ·	-				<del></del>	<del>                                     </del>	
				<u> </u>				<u> </u>		<u> </u>	
				<u>.</u>				<del>-</del>	<u> </u>		
	-										
	<u> </u>										
Received by (name and title printed);						Inspected by (name and title printed):					
	Received by (signature):						A،).	Ingran	(EHS)		
Received by	(signature)	·	<u> </u>	<u> </u>	·			Inspected by (signature):	-7.~	(-11-)	
-	71_	00						mopeoiou by (signature):	_ 1		l
	MUS	120							<u></u>		ļ
cc;					ce:				cc;		
					-				ľ		ĺ

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.